

## Peanut Butter Cookies

$\frac{1}{2}$  cup butter                       $1\frac{1}{4}$  cups flour  
 $\frac{1}{2}$  cup peanut butter            $\frac{3}{4}$  tsp soda  
 $\frac{1}{2}$  cup white gran. sugar       $\frac{1}{2}$  tsp baking powder  
 $\frac{1}{2}$  cup brown sugar            $\frac{1}{4}$  tsp salt  
 1 egg well beaten

← HLRP: "This  
 is one of  
 Mom's  
 recipes"

Cream butter and peanut butter together.  
 Add sugar gradually and cream thoroughly.  
 Add well beaten egg to creamed mixture.  
 Sift flour once before measuring. Sift flour,  
 soda, baking powder and salt together and

add to creamed mixture. Chill dough well,  
 then form into balls the size of a walnut.  
 Place balls on lightly greased baking sheet.  
 Flatten with four times fork dipped in  
 flour, making criss cross pattern.  
 Bake 10 to 12 minutes at  $375^{\circ}\text{F}$ , quick  
 moderate oven. Makes about 4 dozen  
 cookies.

(Be sure to get peanut butter which  
 contains ground peanuts. The trade  
 names here are Peanut Crunch or  
 Nutty Butter)

M. Louise Hinder